

Salon des Refusés

RECEIVED

BY:.....

SNACKS

<i>LN</i> SARDINE ON TOAST, JAPANESE FRUIT TOMATO, CANTABRIAN ANCHOVY, AIOLI	228
CANTABRIAN ANCHOVY, CONFIT SICILIAN TOMATO, TOASTED CROUTON	248
<i>LN</i> COD TARAMA, FRENCH RADISH, TOASTED CROUTON	128
CUCUMBER BLOSSOM FRITTI, TOMATO PERNOD COULIS	108
<i>LN</i> SEA URCHIN ON TOAST, SEAWEED BUTTER, LIME	308
RED MULLET FRITTI, FINES HERBES DIP	158

RAW

AMBERJACK, BLOOD ORANGE, FINGER LIME, BANYULS VINEGAR	158
RED SEA BREAM, ARTICHOKE, LARDO DI COLONNATA, COLATURA DRESSING	168
BLUEFIN TUNA CARPACCIO, CALABRIAN CHILLI OIL, CONFIT TOMATO	228
<i>LN</i> CAVIAR SPAGHETTI "ALLA MARCHESI", CHIVE, LEMON ZEST	488

HOT & PASTA

<i>LN</i> HOKKAIDO SCALLOP, SICILIAN PISTACHIO	228
SWEET SEA BREAM, BOUILLABAISSSE, SAFFRON POTATO, ROUILLE	248
<i>LN</i> MA YAU "ALLA TUBA", CAPER, ANCHOVY, BROWN BUTTER	258
<i>LN</i> SPINY LOBSTER TAGLIATELLE, TOMATO, PRESERVED LEMON	348

DESSERTS

<i>LN</i> COUPE COLONEL	128
JAPANESE MUSK MELON, MELON SORBET, EXTRA VIRGIN OLIVE OIL	138
<i>LN</i> TORTA "AURORA"	108
HAZELNUT GELATO, CHOCOLATE SAUCE	108

IN CHEF LUCA'S HANDS - 888

LET CHEF LUCA GUIDE YOUR EXPERIENCE
WITH SHARED TASTING PLATES OF TODAY'S FRESHEST CATCH.

SOMMELIER'S SELECTION: FOUR-GLASS WINE PAIRING - 488

LET OUR SOMMELIERS PRESENT YOU WITH A CURATED SELECTION
TO COMPLEMENT THE BEST OF EACH MORNING'S CATCH.

"TO EXHIBIT IS TO FIND FRIENDS AND ALLIES
FOR THE STRUGGLE."